

# Hayley Beier

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## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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### Executive Chef — Kilback, Oberbrunner and Harvey (Feb 2025 - Dec 2025)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 283 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

### Sous Chef — Kutch LLC (Jan 2024 - May 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 253 guests with 95%+ client satisfaction.

### Sous Chef — Kuhic - Labadie (Sep 2019 - Jun 2023)

- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.

### Private Chef — Kuhic, Bahringer and Padberg (Oct 2020 - Present)

- Catered private events for up to 109 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.

### Pastry Chef — Walter, Mayer and Gusikowski (Apr 2025 - Sep 2025)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

## SKILLS

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### Cuisine Styles

French • Plant-based • Pastry • Italian

### Kitchen Skills

Plating • Baking

### Operations

Catering • Event Planning

### Soft Skills

Training • Team Leadership • Time Management

## EDUCATION

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B.A. Hospitality Management, Glover, Schmitt and Ullrich University (2018)

## CERTIFICATIONS

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- Food Safety Manager